

WHAT IS CLAIMED IS:

1. An unfried Chinese dumpling with a filling wrapped in a dough sheet, having a crispness deterioration inhibitor provided on the external surface of said dough sheet for  
5 inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried, said crispness deterioration inhibitor comprising:

grain powders and

a starch hydrolysate (A-1) in powder form having a bulk  
10 density of not lower than 3.0 ml/g.

2. The unfried Chinese dumpling of claim 1, wherein said inhibitor further comprises at least one of dextrin (A-2) in powder form having a bulk density of 1.0 to 2.2 ml/g,  
15 and polysaccharides thickener in powder form.

3. The unfried Chinese dumpling of claim 1, wherein the content of said grain powders is 10 to 99 wt%, and the content of said starch hydrolysate (A-1) is 0.1 to 40 wt%  
20 of the inhibitor.

4. The unfried Chinese dumpling of claim 2, wherein the content of said dextrin (A-2) is 0.1 to 40 wt%, and the content of said polysaccharides thickener is 0.1 to 20 wt%  
25 of the inhibitor.

5. The unfried Chinese dumpling of claim 1, further

comprising an oil and fat layer on a surface of the wrapper dough sheet in contact with the filling.

6. The unfried Chinese dumpling of claim 1 in the form  
5 of a frozen product.

7. A method for producing an unfried Chinese dumpling, comprising:

(a-1) wrapping a filling with a dough sheet, and

10 (a-2) applying a crispness deterioration inhibitor for inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried, to adhere to a surface of the dough sheet opposite to a surface in contact with the filling,

15 wherein said crispness deterioration inhibitor comprises grain powders and a starch hydrolysate (A-1) in powder form having a bulk density of not lower than 3.0 ml/g.

20 8. The method of claim 7, further comprising the step of (p) providing an oil and fat layer on a surface of the dough sheet to be in contact with the filling.

9. The method of claim 7, further comprising the step of  
25 (a-3) steaming the unfried dumpling with the filling wrapped in the dough sheet.

10. The method of claim 7, further comprising the step of (a-4) freezing the unfired dumpling.

11. A crispness deterioration inhibitor for use in the method of claim 7, comprising:

grain powders and

a starch hydrolysate (A-1) in powder form having a bulk density of 3.0 ml/g.

12. A fried Chinese dumpling obtained by frying the unfried Chinese dumpling of claim 1, and having a browned side on its external surface.

13. A method for producing a fried Chinese dumpling comprising the step of (b) frying the unfried Chinese dumpling of claim 1 in a frying pan.